1: Conzemius M-4, 5 (1921) 1932
SA15 Mosquito SA15

them. There is, however, a semiwild growing variety of a purplish color, which is called *usi* by the Miskito and Sumu; this is probably the one mentioned by Dampier (I, 9) and M. W. (310). 244

OTHER VEGETABLES.—Pumpkins and squashes (*Cucurbita pepo* L.; M.: *iwa;* S.: *ati*) are also grown to some extent, while the chayote or chocho (*Sechium edule* Sw.; M. and S.: *mukula*) and the tomato (*Lycopersicum esculentum* Mill.) are cultivated in a desultory way. The latter plant appears to be indigenous, but there is no native name for it.

MAIZE.—Maize or Indian corn (*Zea mays* L.; M.: *aya;* S.: *am, ama*), which forms the staple food practically all over Central America, is sparsely cultivated by the Miskito; however, it was already observed among them during the latter part of the seventeenth century by Raveneau de Lussan (438) and by M. W. (308, 310). This food plant is more esteemed by the Sumu, especially by the Twahka and Ulwa, who grow an inferior quality of inbred maize. It is stored by hanging it under the roof over the smoke in order to prevent molding. 243 [25?]

BEANS.—The red or black beans (*Phaseolus vulgaris* L.), which rank as a staple food in large areas of northern and western Central America, are grown to a very small extent by either Miskito or Sumu. The red variety is the one usually found; it is somewhat smaller than the red kidney bean of the United States. Both tribes have a native name (M.: *snek, snik;* S.: *sinak*) for the plant; as these designations are also applied to a wild-growing vine, bearing small beanlike fruits, it is very probable that beans have been introduced only in recent times. In fact, this food plant is not mentioned by any one of the seventeenth century authors. 244

RICE.—Rice (*Oryza sativa* L.) is rarely cultivated and has been introduced recently; it is known by its English or Spanish name. The grain is heavy and rounded, and it differs considerably from the native wild rice of tropical America (*Zizania* sp.), with long, narrow, dark grain. 243

PEJIVALLE PALM.—The pejivalle or pijibay palm (*Guilielma utilis* Oerst.; M. and S.: *supa*) is cultivated for its edible fruit all over the Mosquito Coast, usually around the Indian huts. The Central American name for this plant appears to have been taken from the Arawak language of Haiti. The palm is probably of South American origin and is extensively cultivated in the tropical part of that continent. It is there known by a great variety of names, of which the following are the best known: Gachipáes, cachipaes or cachipay (Colombia), chonta[a] (Ecuador), piritu, prijao (Venezuela), pupunha (Brazil), paripu, paripi and peach palm (Guianas). 245

[a] From the Quichua *chontarúru* or *chontaduro*.